



South Africa – Western Cape Southern Ocean – South Africa

True to its origin, this Sauvignon Blanc captures the essence of the grape grown in the cooler maritime climates within Western Cape.



Region

South Africa – Western Cape

VARIETY

Sauvignon Blanc

STYLE

Still Wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

Best served chilled.

Tasting Notes

On the nose, it is a clean and direct wine with aromas reminiscent of citrus and tropical fruits. On the mouth, we enjoy intense flavors with floral and herbaceous touches.

Food Pairing

Sauvignon Blanc has a fine and delicate style and can be paired with many types of gastronomy, mainly mild dishes, fish and seafood, cold cuts or salads. It is a perfect wine to enjoy by the glass as an apéritif.

Technical Information

After crushing, the must is left for maceration for 6 to 8 hours at low temperature to achieve the maximum expression of aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16° C. The wine making process includes careful handling at every stage.

Awards

GOLD

2022 Sakura Awards: Southern Ocean Sudáfrica 2021